

I. Project Title and Project Purpose Statement:

"Operation Clean Bay Restaurant: Creating a Model for Sustainability"

Human health and environmental impacts occur with the discharge of untreated wastewater during spills. Environmental monitoring is conducted under National Pollutant Discharge Elimination System (NPDES) permits by states and EPA, and sanitary sewer overflows (SSOs) are tracked and reported. Health impacts can occur both indoors and outdoors with the discharge of bacteria, pathogens and viruses within the wastewater, and environmental impacts occur when the spill negatively impacts our community. The discharge of plastics from various sources impacts waterways everywhere, carrying debris, bacteria, and other toxins to our waters, where they impair water quality, and harm local fauna and flora, and degrade their habitats. The cause and sources of the pollutants from restaurants are well understood, and can be mitigated by implementing the Operation Clean Bay Restaurant program.

Noncompliance with permitted programs currently in place indicates additional measures are needed to improve water quality, protect aquatic habitat, and improve the health of the waters. The improper disposal of fats, oils and grease (FOG) and plastic pollutants still occurs, and waterways and infrastructure suffer. Poor water quality due to the discharge of these pollutants, strong odors observed at restaurants and other food service facilities, and water body impairment indicate additional programs need to be implemented.

The project's primary purpose will be to address existing local environmental and public health concerns surrounding water quality impairment, improve carrying capacity of wastewater collection systems, reduce SSOs, build multi-stakeholder partnerships through outreach and education, identify additional strategies to address water pollution, and work towards ensuring safe and healthy communities to bring about change in the environment by preventing pollution and changing behaviors.

The Los Angeles Conservation Corps (The Corps) will work in partnership with Innovare Environmental and The Bay Foundation to identify and characterize the environmental and public health issues associated with the discharge of FOG to wastewater collection systems, increase restaurant's capacities in the community to reduce SSOs and become more educated about the environmental and health effects from these impacts. They will reduce and eliminate waste including plastics that can originate with the restaurant community and contribute to pollution of our waterways with storm water runoff, and work to develop and implement the strategies necessary to successfully address these issues and help restaurants be environmentally friendly and sustainable community members, helping to build stronger, more resilient communities.

The project will take place in the Los Angeles geographic area, California, within the Santa Monica Bay watershed in the city of Torrance (zip codes 90247-48, 90277-78, 90501, 90503-05, 90717) and Los Angeles River watershed in the city of Long Beach (zip codes 90713, 90731, 90740, 90802-08, 90810, 90813-15, 90822)

The project will address Environmental Statute "Clean Water Act, Section 104(b) (3)" and will conduct and promote the coordination of investigations, training and educating 12 paid internships (corpsmember positions), expanding a green restaurant certification project by more than 25 restaurants, and studies (including monitoring) relating to the causes, effects, extent, prevention, reduction, and elimination of water pollution.

This project will address the "Clean Air Act, Section 103(b)(3) in conducting a demonstration project relevant to the prevention of air pollution. The used cooking oil/grease is very valuable and suggestions have been made to various cities to consider a waste grease collection program, and the possibility of establishing public biodiesel fueling stations. The proposed

project will contribute to reductions of greenhouse gases, and allow restaurants positively reduce their carbon footprint. Increasing initiatives at the federal, state, and local levels, including new and extended provisions under the American Recovery and Reinvestment Act of 2009, are prompting restaurants and food service facilities to implement green efforts, contributing to their sustainability and that of their communities.

Our project partners include The Bay Foundation, the cities of Torrance and Long Beach, the County of Los Angeles, the Algalita Marine Research Institute, Innovare Environmental, and the Boy Scouts of America, and the Center for Santa Monica Bay Studies at Loyola Marymount University. Constructive engagement with multi-stakeholder partnerships, will leverage LACC resources, allowing us to collaboratively work with others in the community to solve problems with the improper disposal of FOG to the sanitary sewer system in an effort to reduce the number of FOG-related SSOs, and reduce and eliminate waste including plastics that can originate with the restaurant community and contribute to pollution of our waterways with stormwater runoff. Stakeholders include but are not limited to the cities in which the project will be conducted, the County of Los Angeles, Los Angeles County Sanitation District, the restaurant community and other businesses, state and local government agencies, educational institutions, local community-based non-profit organizations, and environmental non-profit organizations.

II. Environmental and/or Public Health information about the Affected Community

The proposed project reflects the diverse environmental justice issues that affect communities throughout Los Angeles country, and will work towards creating a model to ensure meaningful participation by restaurants in reducing water pollutants such as plastics, bacteria and FOG. FOG builds up and clogs wastewater lines, is a public health and safety risk, and leads to infrastructure damage and to environmental damage from SSO. Other restaurant practices that contaminate water include hosing off outside areas to storm drains, and spills from trash and used kitchen grease. In addition, contamination of the world's oceans by plastic debris is a growing problem, and plastic pollution is an issue being addressed worldwide. Plastic debris is detrimental to ocean ecosystems, wildlife and humans, and often contains harmful bacteria and pathogens, affecting those who come in contact with it, whether through ingestion of the plastic itself or the harmful toxins that adhere to it.

Stormwater pollution poses a serious problem in Southern California and for much of the nation. In the Santa Monica Bay—which stretches from the Los Angeles-Ventura county line in the north to the Palos Verdes Peninsula in the south—and local beaches, it is a major source of coastal pollution. The Santa Monica Bay watershed is a 414-square mile area of land that drains naturally into Santa Monica Bay. Santa Monica Bay and its watershed provide habitats for more than 5,000 species of plants, fish, birds, mammals, and other wildlife. The Santa Monica Bay watershed is also home to more than 9 million people and is considered the second largest urban area in the United States. The Bay and its coastline are critical to the regional economy and local ecology, and are important recreational and cultural resources for the 2nd most populous region in the U.S. With over 2.6 million residents according to the 2010 census, the South Bay portion of the Santa Monica Bay watershed is one of the most dense and economically diverse urban areas of the region, creating both challenges to preserve and enhance local water resources and the natural environment, as well as unique opportunities for collaboration.

The project will allow the partners to further implement the CBRP (Clean Bay Restaurant Program) by more than 25 restaurant participants. In the city of Torrance, located in the Santa Monica Bay watershed we anticipate having a minimum of 15 restaurants join the CBRP program. The Torrance population density is 7,076.15 people per square mile, which is much

higher than the state average density of 227.58 people per square mile and is much higher than the national average density of 81.32 people per square mile.

This project proposes to extend the reach of the CBRP to the lower reach of the Los Angeles River (LA River), and work within the city of Long Beach in the San Pedro Bay. We anticipate a minimum of 10 restaurants join the CBRP program. The city of Long Beach has a population of 462,257 residents, and is the 7th largest city in California. It has been designated the most ethnically diverse community in the nation, and ranks 26th among the 70 U.S. cities with a population of 250,000, with 22.8% of its residents in poverty compared to a U.S. poverty rate of 15.1%.

Efforts under the proposed project in this area within the geographic area of the city of Long Beach will include developing a waste characterization study program to determine the amount of plastics captured in the debris entrainment boom of the LA River. Funding from this project will enable the multi-stakeholder partners to collaborate and expand the efforts of the CBRP and to develop a method of characterizing the waste in a geographic area that is in need of outreach and programs to stem the flow of plastics and bacteria to this 303d listed waterway. Much of the Los Angeles River, including this reach, is listed for pollutants including coliform and nutrients, which indicates the general quality of that water and the likelihood that the water is fecally contaminated. Fecal contamination has been proven to originate with trash and SSOs related to the improper disposal of FOG. Other pollutants listed include the heavy metals cadmium, copper, lead, and zinc, all of which are associated with plastics and other trash, contribute to water quality impairment and are detrimental to public health.

III. Organization's Historical Connection to the Affected Community

The primary mission of the Los Angeles conservation Corps (The Corps) is to provide at-risk young adults and school-aged youth with opportunities for success through job skills training, education and work experience with an emphasis on conservation and service projects that benefit the community. The Corps was founded in 1986 by former U.S. Secretary of Commerce and Trade Ambassador Mickey Kantor. Our primary mission and purpose is to provide at-risk young adults and school-aged youth with opportunities for success through job skills training, education and work experience with an emphasis on conservation and service projects that benefit the community. Since our founding in 1986 we have become a national leader in youth and workforce development and alternative education for inner-city youth/young adults. We are currently the largest urban conservation corps in the nation with a full-time staff of over 150 employees who serve over 17,000 young people each year. This includes serving youth through various programs. Through our programs and services, we seek to provide a supportive and enriching environment for at-risk youth and young adults to help them develop self-esteem, achieve their educational goals, establish and pursue life and career goals and gain the skills necessary to become self-sufficient, responsible citizens who will positively contribute to their communities and society. The corps is closely aligned with coastal environments through its SEA Lab program; where we teach educate students and the public about: environmental science; water conservation, and habitat restoration.

Our comprehensive approach includes paid conservation work and technical job training, the opportunity for a diploma through our charter school partner, and case management services. In October 2014, we were designated as a pioneering member of the 21st Century Conservation Service Corps. As such, we meet 21CSC Federal Advisory Committee standards and serve as a national model of the values it represents by continuing to create service and job opportunities for youth and returning veterans, restoring our natural resources, and connecting Americans to the country's lands and waters, and recruiting the next generation of public employees and conservation stewards.

Our partner, The Bay Foundation (TBF) is the non-profit partner of the Bay Restoration Commission (Commission). As a science-focused, non-regulatory, and locally-based state entity, the Commission is involved in a range of programs and partnerships to restore and protect the Santa Monica Bay, which includes not only the 266 square mile Bay, but also its 400 square mile watershed. The Commission is charged with overseeing and promoting the Bay Restoration Plan by securing and leveraging funding to put solutions into action, building public-private partnerships, promoting cutting-edge research and technology, facilitating stakeholder-driven consensus processes, and raising public awareness. The Commission conducts restoration programs and projects in three priority areas: water quality, natural resources, and benefits and values to humans. The Commission brings together local, state, and federal agencies, environmental groups, businesses, scientists, and members of the general public on its 37-member Governing Board, the Commission's main policy-making body.

IV. Project Description

Restaurants play an important role in reducing water pollution by properly disposing of wastes, keeping their facilities clean, preventing spills, training their employees, and making environmentally responsible choices. However, this doesn't always occur, often because the restaurant doesn't know how to properly implement best management practices that will prevent pollution and reduce waste. This project will work with the restaurants, using established protocols to certify them as Clean Bay Restaurants, and promote their efforts within their cities, the Los Angeles County, and via recognition on the web.

Fats, oils and grease (FOG) and plastic debris pollutants are detrimental to water quality. FOG builds up and clogs wastewater lines, is a public health and safety risk, and leads to costly cleaning, maintenance and infrastructure damage, and to environmental damage from sanitary sewer overflows (SSO). Plastics and other debris contaminate waterways and are harmful to ecosystems, wildlife and humans. Debris often carries harmful bacteria and pathogens, providing a health and safety risk. Plastic particles adsorb and concentrate pollutants, and animals ingesting this polluted plastic debris then consume various amounts of highly toxic materials which persist in the environment, bio-accumulate through the food web, and pose a risk of causing adverse effects to human health.

The proposed project will partner with and help restaurants to comply with local environmental and public health regulations which require proper best management practices (BMPs) to be implemented to prevent pollution and to maintain sanitary conditions within restaurants. These problems can be addressed through efforts under the TBF's CBRP, which works with restaurants in a collaborative manner, involving them as partners in an effort to reduce and prevent pollutants such as plastic and bacteria from trash and SSOs. By reducing their contribution of FOG to the wastewater collection system, restaurants reduce their impact on municipalities' infrastructure, reducing costs to maintain sewer laterals and for costly cleanups, and become more environmentally friendly and sustainable. They help their communities to also become more resilient by reducing their impact on the infrastructure and environment.

The objective of our project will be to provide the restaurants an opportunity to become more sustainable. Restaurants can reduce or eliminate odors, reduce the potential for FOG-related SSO, and reduce the potential for non-compliance investigations and enforcement action from regulatory agencies. These efforts will result in measurable behavior changes, and provide assessment data for incorporation into NPDES programs for the municipalities and wastewater agencies. Funding will provide assistance to further expand the Clean Bay Restaurant Program, helping restaurants and cities to become more sustainable, and to connect with larger areas of the community in partnerships with the restaurants, cities, county, and wastewater collection system agencies.

Urban and dry weather runoff from the Los Angeles area watersheds includes trash, plastics and SSOs contaminants that contribute to water quality impairment. The Santa Monica Bay has both a dry weather bacteria Total Maximum Daily Limit (TMDL) and a Nearshore Debris TMDL issued for compliance, and the LA River has TMDLs for trash, bacteria and metals. Tasks have been identified which will help evaluate the effectiveness of the programs to attain compliance. This project will be able to supply assessment data to support the TMDLs. All data may also be perceived as a method to evaluate effectiveness for the NPDES stormwater permits that each of the cities, the county, and Caltrans are regulated by for protecting water quality.

Our project will build upon existing leadership and experience in the community. Our identified partners have the ability to bring awareness of the issue to help transform restaurants into more sustainable members of their community, allowing their communities to be more resilient and sustainable. The concern with FOG in the infrastructure places a huge demand on the cities and the wastewater collection systems, causing damages and costly repairs that could be avoided. The issue with plastics and other trash places a huge monetary demand on cities, the people who live there, tourists, and the environment itself, and could be reduced or even avoided by implementing best management practices at their source. In addition to providing a healthy and safe community that is free water pollution caused by sources of SSOs and plastic debris such as restaurants, the project will help to ensure a sound environment to improve economic conditions for residents, and benefit those who visit these areas. The objective is to provide restaurants the tools they need to become more sustainable and environmentally friendly, so they can be more valuable to their communities.

The project will develop focus groups within the community to accomplish the goals of a healthier and more sustainable community. Education activities will help restaurants and those involved in the project, including students and at-risk youth, to have a better awareness and understanding of the environmental and public health issues at stake, and also gain a better understanding of government policies, regulations and programs, industry practices, potential solutions, and remedies. When community residents develop a greater understanding of their own environmental and public health concerns, they have a better understanding of the options available to address these concerns. As a result, they acquire a greater capacity to meaningfully engage in negotiations or participate in other decision-making processes.

V. Organizational Capacity and Programmatic Capability.

The TBT created and facilitates the Clean Bay Restaurant Certification Program (CBRP) and works closely with the cities to identify and acknowledge those restaurants doing their part to protect the waterways and beaches. Restaurants are high-priority sites for pollution potential because of the large quantity of waste they generate. Improperly handled oil, grease and refuse can adversely affect sewer and storm drain systems and, consequently, Santa Monica Bay. The cities inspect restaurants multiple times per year to ensure compliance. TBT's CBRP has been working with hundreds of restaurants across the cities in the Santa Monica Bay watershed. The cities and TBT work in collaboration to inspect and certify that the restaurants included have achieved a 100% score on the program's checklist of standards for stormwater runoff reduction, going above and beyond local stormwater regulations. Standards include a full-scale recycling program, diversion of stormwater runoff, and proper implementation of daily maintenance practices, including exterior dry sweeping, and following any additional city restrictions such as be Styrofoam-free or adhere to plastic bag bans. More than 450 restaurants are currently certified across the seven cities in the Santa Monica Bay area. This project will allow for expansion into other cities and a minimum of 25 more restaurants, including businesses in the city of Long Beach which is at the mouth of the Los Angeles River. Funding will provide assistance to further develop and expand the CBRP, in addition to helping restaurants themselves to be more sustainable, and to promote sustainability within the restaurant and under served residential communities.

TBF raises and expends funds for research, education, planning, cleanup efforts, and other priorities identified in the Commission's Bay Restoration Plan. TBF's Board of Directors is diverse and comprised of community members, local government and agency representatives, and members of the Commission's Governing Board. The Commission also works closely with TBF to implement projects toward restoration and protection of the Bay and its watershed. Actions undertaken by the Commission have improved the environmental quality of the Santa Monica Bay, and the Commission collaborates with partners in steady and long-term efforts to realize the goal of a healthy and restored Santa Monica Bay. Both the Commission and TBF bring together local, state, and federal agencies, environmental groups, businesses, scientists, and members of the public to implement innovative policies and projects that clean up our waterways, create green spaces and natural habitats in the Los Angeles region.

The Corps has previously partnered with TBF in providing job training for wetland restoration and specifically guiding at-risk teens and young adults in efforts to learn about water quality, marine debris, and the local environment. Participants have collected seed and propagated native plants, analyzed samples from the local harbor, using stereoscopes to differentiate between plankton and tiny pieces of plastic debris, sorted and identified larger pieces of trash including plastics, and analyzed samples for water quality parameters.

Brent Scheiwe, SEA Lab Director, is a marine biologist and has worked with the LA Conservation Corps since January 2005. He has a bachelor's degree from Southern Cross University in New South Wales, Australia with an emphasis in fisheries and aquaculture management. He has many years of experience in implementing and supervising a variety of education, restoration, and community improvement programs. He has eleven years of experience in leading others in water related projects including: operating and maintaining aquatic systems; coastal habitat restoration and youth training and development. For five years, he has been directly supervising successful education programs relating to marine conservation; trained multiple interns and public participants; and cared for thousands of rescued marine animals. He will continue to be the lead project manager on achieving SEA Lab's vision: to train and inspire young adults; facilitate exciting marine education; improve our community and instill environmental conservation. He has logged over 1200 work-related SCUBA dives and participated in numerous work and marine research-related projects. He is an experienced mentor to the young adults in our internship program as well as a responsible coordinator of all volunteer activities related to facility maintenance and animal care. He is the co-chair of the Beach Bluffs restoration committee, a member of the Region Stakeholder Group for the Marine Protected Area Initiative of California and worked tirelessly on the Redondo Beach Water Quality Task Force

Elements of this proposed project and its partnerships will provide avenues with inner-city at-risk youth to build self-confidence and character, develop leadership and social skills, provide unique career experiences and internships, and provide volunteer and paid service opportunities. The participants will be able to discuss their various findings and results, analyze how human activities impact the environment, and learn how they, as individuals, can help prevent marine pollution.

One of the Corps oldest ongoing youth and workforce development programs, Clean & Green, allows us to work with off track middle and high school students. Each year, the Clean & Green program provides approximately 500 middle school and high school youth the opportunity to gain environmental work experience. Through this proposed project, we will be able to expand this program to reach additional youth, and directly involve them in an environmental program with partners who can work together to cultivate a positive work ethic in the youth, training them to be responsible and dedicated workers, mentoring them to help them to see the value of

staying in school, preparing them for college and helping them to give back to their communities.

The project will provide restaurant consumers a better understanding of what impact different actions taken by restaurants has on the environment, and the world outside the restaurant, and help them have a better understanding of what actions are necessary in order achieve sustainability. A clearer understanding will help provide a clearer belief and perception, which will likely lead to higher levels of support from the consumer for the restaurant community in making sustainable choices and helping them to be able to more easily implement these programs.

The Algalita Marine Research Institute (Algalita) is helping the world reduce plastic pollution, the resulting effects of that pollution on the marine ecosystem, and its potential risks to human health. They engage the general public, communicate information that will assist them in considering their personal impact on the environment, and empower them in becoming stewards of the environment in their community.

Addressing plastic at its source is a best management practice that can be measured, and will provide data that can be used as for monitoring, assessment and research efforts underway worldwide, and contribute to sustainability efforts of the various programs. Contamination of the world's oceans by marine debris is a growing problem, and plastic pollution is an issue being addressed worldwide. Plastic debris is detrimental to ocean ecosystems, wildlife and humans, and often contains harmful bacteria and pathogens, affecting those who come in contact with it, whether through ingestion of the plastic itself or the harmful toxins that adhere to it. Algalita will enter the collected data of the amount of plastics recovered from the Los Angeles River trash debris boom into its geodatabase, a tool which will provide capability to map and track plastic marine debris, allowing a manner in which to express the data using a story mapping capability. This data can be used as for monitoring, assessment and research efforts underway worldwide, and contribute to sustainability efforts of the various programs.

The collected data will be shared with permittees including the County of Los Angeles, and the cities where we are conducting this program, and will provide metrics and assessment for their NPDES pollution prevention programs, and for the Waste Discharge Requirements for Sanitary Sewer Systems and assessment of their Sanitary Sewer Management Plans required under Statewide Water Quality Order No. 2006-0003. The proposed project will be capable of producing meaningful environmental and public health results, and will contribute to sound management and efforts within the communities to be more sustainable and environmentally conscious.

Our project activities align with the neighborhood, local, city and county efforts to allow them to be more sustainable and livable, and through the project we will work with other groups who can benefit from the program. Creating partnerships with key stakeholders and leveraging resources is vital to the success of this project. Our partnerships will enable the project to leverage resources to achieve the goals of the project, and represent an important mechanism for the communities to achieve their vision of healthy and sustainable communities. Multi-stakeholder partnerships we are forming will consist of entities representing different sectors of society, including community, government, non-profit organizations, business and industry, and academia to enable the project to access needed resources. Our partnerships will provide vision, clearly defined goals, organizational capacity and commitment, technical expertise, and a critical part of a capacity-building strategy for the project. It will engage stakeholders in participating and assisting in the collaborative partnership, seek support and cooperation from the restaurant industry and engage the various organizations to help raise the community's

awareness of the issues and mobilize support for the project, and possibly identify policy changes within the industry itself.

This partnering effort will further the extent of the CBRP in the Santa Monica Bay area, and allow it to expand to the San Pedro Bay and the city of Long Beach, providing a necessary program to change behaviors and reduce pollutants that impair water quality in the lower reach and mouth of the LA River and the Pacific Ocean. This is an important area for this program to be introduced to as it will provide innumerable benefits to the LA River and its impaired waters and to this geographic area.

This program will establish a partnership with the Long Beach Chapter of the Boy Scouts of America in their Learning for Life "Exploring" program; to bring "real-world" career experiences to more young people, and provide them an interactive link between the academic environment and the real world. We will also support their ScoutReach, an after school program of the Boy Scouts of America, Long Beach Area Council, which seeks volunteers to help give the Scouting program to intercity and disadvantaged youth in Long Beach.

Leadership development is the key ingredient to community capacity-building. By working together with our partners including the restaurants and cities, we will have the ability to think strategically, create a vision, manage processes, communicate effectively, build consensus, and achieve results. By empowering the community and engaging the youth we will work with in leadership and job skills training, we will be able to assure of a new crop of leaders to sustain their future progress in their communities.

Developing sound organization and management will help produce the results we want to see. We will develop and carry out work plans with clear goals and clear timeframes, giving responsibilities to various people within our partnerships. Defining the role of partner organizations will establish clear operating procedures and foster consensus around the common vision. Management plans will ensure proper communications, coordination, and utilization of resources. Action plans will include clear objectives, timelines, organizational commitments, and delegation of responsibilities. Ensuring sound management is often challenging for community-based organizations that are working on projects to address specific environmental and/or public health issues. These organizations are often understaffed and underfunded and lack management systems and expertise.

Our partner, Innovare Environmental, brings vision and strategies to involve the various players in the project. The firm is a woman-owned business with the environmental background and extensive experience in working directly with restaurants and government in water quality protection. She is experienced in facilitating cooperation between the restaurants and the regulating authorities, and collaborates with agencies from cities to wastewater treatment to the regulating agencies themselves. Innovare experienced in implementing and assessing environmental programs, including stormwater, hazardous waste, recycling, and FOG control, has measured results of the various programs, and has provided evaluation reports to the various agencies overseeing the programs. They has worked with and for various agencies to identify best practices of the projects she has been involved in, and communicated them so that others can learn and use them.

Tasks under the project will support EPA's Strategic Plan Goal 3: "Cleaning Up Communities and Advancing Sustainable Development" and EPA's Cross Cutting Fundamental Strategy, "Working for Environmental Justice and Children's Health". Working together, we will provide a sustainable approach to protect and promote the health and well-being of minority and low-income populations in this geographic area and the project will be able to be duplicated and implemented nationwide.

Project Performance Measures/Milestones:

The success of this project shall be measured in these primary ways:

- Through the participation of students, volunteers, grantee staff, consultants, and restaurants.
- Through the successful completion of waste characterization to include plastics and FOG.
- Through the presentation of findings of waste characterization at local events, to community groups, and to restaurants.
- Through the observed behavior changes with cooperating and certified restaurants.
- Through solicitation of feedback from restaurants in the form of questionnaires and informal discussion.
- Through solicitation of feedback from the general public who visit restaurants on their preferences in choosing a "more environmentally-friendly" restaurant instead of a restaurant that does not take measures to protect the environment.
- Through the development of multi-stakeholder partnerships.

The various evaluation components shall be documented, analyzed and summarized, and information will be shared with interested stakeholders.

Expected **outputs/activities** for this program include but are not limited to:

- Creation of an environmental program to achieve and sustain environmental and water quality improvements (a restaurant-wide plastics reduction and FOG-prevention coalition).
- Expansion of the Clean Bay Restaurant Certification program to include the City of Long Beach.
- The development of partnerships between LACC and multi-stakeholder partners.
- Providing an approach that protects and promotes the health and well-being of minority and low-income populations, and strengthens the application of health and environmental statutes and policies in this geographic area.
- Providing environmental benefits and reducing nutrient loads to the Santa Monica Bay and LA River by minimizing the risk of FOG-related SSOs.
- The entry of plastics data recovered and reduced into a geodatabase with story mapping capability to be used as a tool for research efforts underway worldwide, contributing to metrics and sustainability efforts of the program.
- The sharing of data with NPDES permittees in an effort to provide metrics and assessment for their NPDES pollution prevention programs including those to reduce FOG-related SSOs.
- Empowering the public to participate in the development and implementation of policies, programs, and interventions by improving access to data and research findings on the risks of adverse environmental exposures related to SSOs and plastics pollution.

Expected **outcomes** include but are not limited to the following:

- The number of restaurants who participate in the program and in the workshops and adopt more environmentally-friendly practices which include using products other than polystyrene.
- The number of restaurants certified as "Clean Bay Restaurants" under the program.
- The number of workshops and meetings held to share information.
- The amount of plastics used and measured that can be reduced with use of more environmentally sustainable products.
- The amount of plastics recovered and entered into a geodatabase.
- The amount of FOG recycled as a resource instead of a waste.
- The number of restaurant employees who participate in reducing resident, tourist, and business exposure to environmental and public health hazards (e.g., number of restaurant

employees trained on the proper disposal of FOG to prevent water quality impairment and sewage backups into restaurants and the environment).

- The number of presentations to restaurant and other stakeholder groups.
- The number of restaurant employees trained by an environmental program trained on the proper disposal of FOG to prevent water quality impairment and sewage backups into restaurants and the environment, thereby reducing environmental damage and health risk.
- The number of residential homes who have participants in the program that are receiving information on the proper disposal of FOG and reduction and elimination of plastic waste.
- A reduction in the number of FOG-related SSOs.
- A reduction in wastewater collection system cleaning from laterals connected to certified restaurants.
- A savings of dollars for wastewater agencies and cities due to the reduction of improperly discharged FOG.
- An increase in the amount of FOG recycled as a resource.
- A decrease in carbon emissions related to wastewater collection system cleanings and maintenance related to FOG discharges from certified restaurants.